



CHRISTMAS 2025 Menu

Available 22nd December – 3rd January (ex-Sun)

Mulled wine 7.5 Bloody Mary 8.5 Christmas cocktail 11

Queen Olives 4 Warm ciabatta, olives, pickles & dip 6.5 Chorizo sausage, saffron & garlic aioli 6

STARTERS

Rosary goat's cheese, caramelised onion & walnut filo pastry tart, herb salad 10 v

Severn & Wye smoked salmon, candied beetroot, orange, fennel & pea shoots 12

Potted beef shin, sourdough toast, baby watercress, cornichons 11

Jewelled freekeh salad | green wheat, pomegranate seed, cranberry, pistachio, almond, soft herbs, spinach 7.5 / 14 Add | chicken 4 grilled halloumi 4 fried pomegranate tofu 3

Crispy squid, Himalayan salt & Szechuan pepper, chilli jam Starter 9.5 | Share 18 gf

Crispy chilli chicken, ribbons of cucumber & carrot, cos, radicchio & spring onion, soy & honey dressing, coriander cress, sesame Starter 9.5 | Main 18 gf |

Swap chicken for tofu 8/15.5 pb gf

Baked Camembert to share with pistachio pesto, garlic ciabatta and chilli jam 17 v

Extra garlic ciabatta 4 (advisable when 3+ share)

MAINS

Slow roast spiced belly pork, crushed new potatoes, braised red cabbage, mulled cider sauce, pear & vanilla puree 21

Pan-fried Dover sole, thrice cooked chips, tender stem broccoli, caper, parsley & lemon beurre noisette 35

Confit duck leg with star anise & orange, crushed new potatoes, greens beans, orange & red currant sauce 26

Comte choux gougère, mushrooms, leeks & chestnuts in cream & white wine, creamed potato, spiced red cabbage 21 v

Turkey, mushroom & bacon handmade puff pastry pie, mash or chips, greens, gravy 20

Beer-battered fresh haddock & chips, marrowfat pea purée, tartare sauce, lemon salt 19

Homemade ground beef burger, beer sourdough bun, shredded cos, caramelized red onion, dill pickle, chips 15

Add | Neal's Yard Oglesfield cheese 2 Bacon jam 2 Crispy bacon 2 Swap | Vegan burger 0

Steaks - choose sides below

6oz Scotch rump, tarragon & garlic butter, watercress garnish 16

8oz Scotch ribeye, tarragon & garlic butter, watercress garnish 28

7oz Scotch fillet, tarragon & garlic butter, watercress garnish TBC

Add | Chimichurri sauce 2 Pepper sauce 2.5

KIDS

Homemade beef burger, brioche bun, cheese, mixed leaf, tomato, chips 9

Spaghetti & smooth seven vegetable sauce (pb) with Parmesan (v) no salt or sugar

Little kids 7 | Big kids 12.5

Spaghetti & beef Bolognese sauce with Parmesan | Little kids 8.5 | Big kids 14

Battered fresh haddock, chips, peas 9.5

Crispy chicken fillet goujons, chips, beans | Little kids 8.5 | Big kids 14

SIDES

Chips 4/5.5

Garlic ciabatta 4

House salad 4.5

Tenderstem broccoli, chimichurri 5

Dirty fries 7.5

Mozzarella garlic ciabatta 5

Steamed greens 4.5

Truffle & Parmesan chips 5/6.5

Warm ciabatta & olive oil/butter 3

Rocket, tomato & Parmesan salad 5

Pulled BBQ oyster mushrooms 4

Ts & Cs

• Special £30pp 'Main Dessert' rate for lunchtimes only • Vegan menu available upon request • Most allergens can be catered for—please enquire directly • Tables by advanced booking only • £5 deposit per person on reservation • Min. 6 persons • Orders to be received ten days in advance of reservation using booking form emailed to mail@risingsunmilland.com